



BODEGAS MARCO REAL



MARCO REAL

Pequeñas Producciones

TERROIR TO THE HIGHEST EXTENT



MARCO REAL PEQUEÑAS PRODUCCIONES SYRAH



GRAPE VARIETIES

100% Syrah



VINIFICATION

Wine made with grapes that are hand-picked from the best Syrah vines, owned by the Belasco Family, at La Pared in Torres del Río.

Upon arrival at the winery the grapes are manually selected and then alcoholic fermentation takes place at 25°C followed by a long maceration of 25 days to endow the wine with optimal finesse and elegance.

The wine is then aged in French oak barrels for 5 months.



TASTING NOTES

COLOUR: Highly intense purplish red.

NOSE: Very complex with violet notes that give way to hints of natural coffee, spices...

MOUTH: Very elegant attack, floral, intense, mature... A wine of great complexity.



SERVICE TEMPERATURE AND WINE PAIRING

Serving temperature: Between 12 and 14°C.

Bodegas Marco Real

Ctra Pamplona-Zaragoza, Km 38. 31390, Olite-Navarra www.familabelasco.com

Fb: @BodegasMarcoReal

TW: @BodegaMarcoReal

Ig: @GrupoLaNavarra